



the
Golden
Pavilion

SACRAMENTO AND GRANT AVENUE, SAN FRANCISCO
4320 EL CAMINO REAL, LOS ALTOS, CALIFORNIA

the second long step

Once upon a time, an embarrassed Chinese Ambassador ran out of food during a banquet for his Western friends, and created Chop Suey to fill the small void still left in his guests. Since that day, the American dining public has progressed both in sophistication and appreciation of fine Chinese food.

Today, Peking Duck, Melon Cup Soup, and Lobster with Black Bean Sauce occupy niches in the esteem of the gourmet, but for those who are more than superficially knowledgeable about Chinese food, *this is but the first step* on the long path of Chinese epicurean delights now open to the discriminating diner.

The Golden Pavilion Restaurants have the unique good fortune to have the service of several of the finest kitchen staffs outside of China. *For the first time in America*, our vast repertoire of culinary delights is available to the dining public. Our kitchen staffs provide all six major schools of Chinese cooking; therefore The Golden Pavilion Restaurants offer you variety and perfection unmatched by any other Chinese restaurants in the Western Hemisphere.

From Chop Suey to Peking Duck was a long first step forward. May we extend to you an invitation to participate in a new dimension of pleasure, and take with us a *second long step* in the exploration and enjoyment of the Six Classic Chinese Cuisines.



the seven rules to happy dining

1. Variety is not only the Spice of Life, it is the secret of a good Chinese dinner. Have enough persons in your group to justify variety. 6 to 10 are good numbers to provide fellowship as well as flavor, interest.
2. A Chinese dinner has several entrees. Do not order the same basic meats or the same basic seasonings more than once in the same dinner.
3. A Chinese dinner is a communal affair. Order the same soup and rice for everyone. Let each one select one dish, and everyone shares in these dishes.
4. Chinese food is almost infinite in its variety. Do not limit your pleasure to old favorites. Try one new dish each time you dine.
5. Many dishes require hours, and even days of preparation. *Give us time to give you pleasure.* Plan and order ahead whenever you can.
6. Chinese Banquet Service, with a whole new horizon of food generally unknown to the western diner, is designed around an optimum group of ten. Plan for multiples of *Tables of Ten* as much as you can.
7. Our staff is always available to assist you, whether you are by yourself or planning large group dinners. It gives us great pleasure to provide you maximum enjoyment when you dine at the Golden Pavilion Restaurants.

appetizers

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| A 1 叉 燒
BARBECUED PORK TENDERLOIN
Lean diagonals of pork tenderloin—fresh and spicily fragrant from our Chinese Barbecue pit 2.50 | A 2 紙包啡腩
PARCHMENT BEEF
Cubes of choice beef tenderloin, marinated, wrapped in edible parchment. A delight to taste 2.50 | A 3 紙包蝦
PARCHMENT PRAWNS
Fresh prawns, marinated, wrapped in edible parchment. Distinctively different 2.50 |
| A 4 燒排骨
BARBECUED RIBS
Lean spareribs, marinated with our special condiments, and pit barbecued to a turn 2.50 | A 5 炸雲吞
FRIED WON TON
A crisp, pastry wrapped meat dumpling with our own sweet and sour sauce 2.00 | A 6 酥炸蝦
FRIED PRAWNS
Choice prawns in crisp batter. Served with hot mustard sauce 2.50 |
| A 7 紙包雞
PARCHMENT CHICKEN
Boneless cubes of chicken, marinated with our chef's special imported condiments, wrapped in edible parchment, deep fried 2.50 | A 8 春捲
EGG ROLLS
Blend of Prawns, Chinese mushrooms, bean sprouts, and seasoning. Paste-wrapped and deep fried 2.00 | A 9 薑魚
SMOKED FISH
Marinated Fish Filets with a tantalizing taste. Tea or Camphor leaves provide the distinctive flavor. A favorite of Hunan Province 2.75 |
| | A 10 炸鷄翼
GOLDEN PHOENIX WINGS
Unjointed wings, deep marinated in spices, chopped green onions, sesame oil and wine and fried to a crusty brown 2.25 | |

soups

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| S 1 錦繡瓜丁
GOLDEN PAVILION MELON SOUP
Diced winter melon, chicken, ham, pork, waterchestnuts. Delicate seasoning in a clear chicken broth 2.50 | S 2 魚翅湯
SHARK'S FIN SOUP
Imported shark's fins, shreds of breast of chicken, minced Kim Wa ham, green onions, and rich chicken broth 5.00 | S 3 鮑魚湯
ABALONE SOUP
Succulent abalone, pork and chicken broth, Chinese mushrooms, piquant cháng choy combine in a distinctive yet delicate flavor 2.75 |
| S 4 酸辣湯
SZECHUEN SOUR-HOT SOUP
Blend of finely sliced chicken, pork, green onions, mushrooms, bamboo shoots, bean-cakes, chicken broth, and seasoning to produce tangy and peppery flavor 3.00 | S 5 燕窩湯
BIRD'S NEST SOUP
Seaweed nest of sea swallows from high Borneo cliffs, shreds of breast of chicken, minced ham, and green onions. An aristocrat among exotic soups 4.00 | S 6 窩巴湯
SIZZLING RICE SOUP
A Szechuen soup with a chicken base, containing bits of mushrooms, shrimps, pork, abalone, Chinese cabbage, poured over superheated rice crust cakes. A conversation piece. 2.75 |
| S 7 海味湯
KING OF THE SEA SOUP
Abalone, Beche de Mer, Fish maw, and prawns in a chicken stock. A Shanghai favorite 4.00 | S 8 鹹蛋芥菜湯
MUSTARD GREEN PRESERVED EGGS SOUP
Garden mustard greens, pork, a touch of ginger roots and seasoning combine to make this a family favorite 2.00 | S 9 什錦紫菜湯
SEAWEED SOUP
Cultivated seaweed from Japan, combined with chopped pork and prawns, a rich clear broth. Refreshingly different. 2.25 |
| | S 10 雲吞湯
WON TON SOUP
Plump meat dumplings of chopped pork blended with mushrooms, prawns, waterchestnuts, delicate seasoning in clear chicken broth. Served with dinners only 2.00 | |

festive family dinner

Service for Two Persons
4.50 per person

Eight Treasures Winter Melon Soup
Golden Pavilion Spring Rolls
Diced Chicken with Almonds
Pork Cubes in Orange Rind Sauce
Char Sui Fried Rice
Jasmine/Oolong Tea Dessert

Service for Three and Four Persons
Add Ginger Beef in Oyster Sauce and Increased Portions

Service for Five and Six Persons
Add Filets of Abalone, Black Mushrooms and Snow Peas
and Increased Portions

Service for Seven to Ten Persons
Add Prawns in Black Bean Sauce and Increased Portions

For service to more than ten persons, please consult with our maitre d'hotel.

feast of harmonious flavors

Service for Two Persons
5.75 per person

Three Kingdoms Appetizer Plate
Sizzling Rice Soup
Filet Breasts of Chicken with Snow Peas
Mandarin Duck Orange Sauce
Yang Chow Fried Rice
Jasmine/Oolong Tea Dessert

Service for Three and Four Persons
Add Golden Pavilion Prawns and Increased Portions

Service for Five and Six Persons
Add Beef and Black Mushrooms Julienne and Increased Portions

Service for Seven to Ten Persons
Add Diced Lobster with Cashew Nuts and Increased Portions

For service to more than ten persons, please consult with our maitre d'hotel.

Golden Pavilion seafood dinner

Service for Two Persons
5.75 per person

Ma Tsu Appetizer Plate
King of the Sea Soup
Golden Pavilion Prawns, Hearts of Chard Garnish
Cod Filets in Sweet and Sour Sauce
Sampan Fried Rice
Jasmine/Oolong Tea Dessert

Service for Three and Four Persons
Add Minced Macao Oyster Mix, Lettuce Wrapping and Increased Portions
and Increased Portions

Service for Five and Six Persons
Add Abalone Filets with Black Mushrooms and Increased Portions

Service for Seven to Ten Persons
Add Lobster Cantonese, Black Bean Sauce and Increased Portions

For service to more than ten persons, please consult with our maitre d'hotel.

Golden Pavilion gourmet dinner

Service for Two Persons
7.50 per person

The Mandarin's Appetizer Plate
Minced Breast of Chicken, Birds Nest Soup
Filets of Squab with Snow Peas
Ching Chow Prawns
Lichee Chicken in Orange Rind Sauce
Golden Pavilion Fried Rice
Iron Buddha Tea Dessert

Service for Three and Four Persons
Add Beef Tenderloin Cubes, Black Mushrooms and Increased Portions

Service for Five and Six Persons
Add Phoenix Abalone Julienne, Thin Rice Pancakes and Increased Portions

Service for Seven to Ten Persons
Add Eight Treasures Duck, Rainbow Garnish and Increased Portions

For service to more than ten persons, please consult with our maitre d'hotel.

meats, vegetables and omelettes

M 1 金亭古老肉 PORK CUBES IN ORANGE RINO SAUCE Cubed pork tenderloin, fried with batter, then toss-cooked with our special citrus sauce 2.75	M 2 喇喱牛肉 TOMATO CURRY BEEF Choice beef, cooked with tomatoes, onions, green peppers, and our blend of savory curry 2.75	M 3 假 綿 羊 VEGETABLES-UNDER-SNOW Shredded garden vegetables, imported mushrooms, and marinated beef, topped with crisp Chinese vermicelli 2.75
M 4 蠔油牛肉 OYSTER SAUCE BEEF Marinated slices of choice beef toss-cooked with prime oyster sauce and ginger shreds 3.00	M 5 什錦肉片 SLICED PORK MIXED VEGETABLES Sliced pork tenderloin, saute with vegetables with chef's seasoning 2.75	M 6 馬蹄肉鬆 WATERCHESTNUTS & CHOPPED PORK A toss-cooked blend of finely chopped waterchestnuts and spiced pork. A textured dish created to be enjoyed with steam rice 2.75
M 7 蘭豆叉燒 SNDW PEAS AND BARBECUED PORK Tender pea pods, also called sugar peas, a favorite Chinese vegetable, toss-cooked with barbecued pork 2.75	M 8 金亭士的球 GOLOEN PAVILION BEEF CUBES Chunks of beef marinated in our special spice sauce, toss-cooked with garden vegetables 4.50	M 9 蠔油冬菇 OYSTER SAUCE MUSHROOMS Imported plump "Bower pattern" Chinese mushrooms sauted in Macao oyster sauce 3.00
E 1 鹹蛋蒸猪肉 STEAM PORK WITH PRESERVED EGGS Fresh ranch eggs blended with preserved duck eggs, mixed with chopped pork loin and minced green onions. Steamed 2.75	E 2 蝦仁炒蛋 SHRIMP OMELETTE Fresh shrimp blend with fluffed eggs toss-cooked with garden peas 2.75	
	E 3 叉燒炒蛋 BARBECUED PORK OMELETTE Barbecued pork with fluffed eggs, peas, green onions 2.50	

sea food

C 1 乾燒大蝦 SZECHUEN PRAWNS Prawns toss-cooked in herbs and hot spices. A flavor treat of Szechuen Province 3.75	C 2 金亭蝦球 GOLDEN PAVILION PRAWNS Split Gulf prawns cooked with a flavored glaze of special spices. A featured dish of the Golden Pavilion 3.75	C 3 豉汁龍蝦 LOBSTER CANTONESE Plump cubes of shelled lobster toss-cooked in a tangy black bean-garlic mash sauce with eggs, green onions and chopped pork 5.75
C 4 豉汁蝦球 PRAWNS CANTONESE Prawn chunks, diced celery and onions sauted with a spicy black bean sauce and garlic. Delicious 3.75	C 5 菜蓮蝦球 MIXED GARDEN VEGETABLES AND PRAWNS A combination of vegetables in season and choice prawns toss-cooked in a high temperature for that fresh flavor 3.75	C 6 糖醋大蝦 SWEET AND SOUR PRAWNS Choice prawns, sauted in a sweet and sour sauce, with green pepper, onions 3.75

Large selection of delicious fish specialties are available with one day advance notice.

fowls

F 1 柱候燒乳鴿 BARBECUED SQUAB Squab marinated in soya and spices, cooked to a golden brown. Served with Chinese spiced salt 4.25	F 2 金錢雞 GOLOEN COIN CHICKEN Alternating slices of chicken, liver and ham, barbecued and served with steamed buns. One day's notice 9.50	F 3 窩 燒 鴨 MANOARIN OUCK Boneless duck, steam cooked — then blend with spices, battered with waterchestnut flour. Fried to a golden brown. Served with a fruit sauce 3.25
F 4 北平掛爐鴨 PEKING DUCK Whole duck marinated with honey and spices, then barbecued to a crackling brown. Served with individual steamed buns. A gourmet's "must"! One day's notice 9.75	F 5 杏仁雞丁 ALMOND CHICKEN Tender diced chicken, bamboo shoots, mushrooms, waterchestnuts and almonds. Toss-cooked 3.25	F 6 宮寶雞丁 SZECHUEN DICED CHICKEN A provincial version of chicken cooked with a peppery sauce produced by natives of Szechuen Province. Includes small peppers, crisp peanuts, bamboo shoots and mushrooms 3.75
F 7 桃蓉燻鴨塊 CHICKEN IN WALNUT PASTE Fresh chicken filets prepared in chopped walnut and spices then wok-cooked to a crusty golden brown 4.25	F 8 毛蒜雞球 BUTTON MUSHROOM CHICKEN Chicken chunks, button mushrooms, bamboo shoots, waterchestnuts, vegetables toss-cooked for flavor 3.25	F 9 豉汁雞球 CHICKEN CANTONESE Chicken cubes, toss-cooked in a black bean and garlic mash sauce with distinctive flavor 3.75
F 10 荔枝雞球 LICHEENUT CHICKEN Plump chunks of boneless chicken, marinated and saute. Served with our unique Orange Ring Sauce and tropical liches 4.25	F 11 西湖扒鴨 WEST LAKE OUCK Whole boneless duck, spiced and browned, then served with a "rainbow garnish" and a rich self gravy 9.75	F 12 手 撕 雞 SHREDDED CHICKEN Salad-like dish of shredded chicken tossed with Chinese parsley, green onions, sesame seeds, chopped nuts and imported spices Serving for 2 2.50 Serving for 4 4.25 Serving for 8/10 7.50

bean curd dishes

V 1 烘燒豆付 FRIED BEAN CURDS Fried bean curds, abalone, bêche de mer, chicken, mushrooms, meat, shrimps, bamboo shoots and barbecued pork, braised in oyster sauce 3.50 2.50	V 2 什錦豆付 COMBINATION BEAN CAKE Bean cake with meat, chicken, mushrooms and fresh garden vegetables. A family style dish 3.50 2.50
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Ask about our "Table for Ten" banquet menus.

rice

R 1	炒飯	R 2	揚州炒飯	R 3	艇仔飯
	BUDDHA'S MOUNTAIN FRIED RICE		YANG CHOW FRIED RICE		SAMPAN FRIED RICE
	Cooked rice, fried with barbecued pork, egg, diced onions, and chives		A superb combination of fresh garden peas, diced prawns, barbecued pork, green onions and lettuce		An all-sea-food fried rice with crisp nuts
	1.75		2.25		2.25
R 4	白飯			R 5	金亭炒飯
	STEAMED RICE				GOLDEN PAVILION FRIED RICE
	Per Person				A combination chicken, prawn and barbecued pork, fried rice, specially seasoned
	.35				2.50

desserts

D 1	鮮菓凍	D 2	博莞雪糕
	FRUIT DELIGHT		GINGER ICE CREAM
	A cool and refreshing pudding of seasonal fruit jellied in agar-agar		The spicy tang of Candied Ginger in rich ice cream, topped with Candied Kumquat
	Per person		Per person
	.50		.50
	Table of ten		
	3.50		
D 3	荔枝杏仁豉付		
	ALMOND CURDS WITH LICHEES		
	Traditional Chinese pudding garnished with tropical lichees		
	Per person		.50
	Table of ten		3.50

Ask about our unique seasonal desserts and special desserts for Gourmet Banquets.

Ask our waiters about other Tropical Fruit Flavored Ice Creams50

